

**PROCEDE POUR OBTENIR UNE PREPARATION DE PECTINE, EN PARTICULIER
A BASE DE PECTINE DE FRUIT, ET UN GELIFIANT ALIMENTAIRE, ET
GELIFIANT ALIMENTAIRE**

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Abstract of FR2375255

To prepare a pectin preparation based on fruit pectin, a) as a starting substance a pectin is used which has a calcium binding ability of 30 to 140 g of CaCl₂ per kilogram of pectin having a degree of esterification of 30 to 40%, b) a solution of this pectin, water and polyphosphate or pyrophosphate is prepared at a temperature between 10 and 90 DEG C such that a pH between 4.4 and 4.8 is obtained, c) such an amount of a CaCl₂ solution is added to the solution with vigorous stirring as corresponds to the calcium binding ability of the pectin used, and d) the pectin preparation formed is precipitated from the solution and dried. The pectin preparation is suitable for the production of jellies. To prepare a food gelling agent, 1 to 4% by weight of the pectin preparation can be dissolved with stirring in 20 to 80% by weight of water.

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